Pic.4

Pic.5

Pic.6

**FRYING TIPS**

- Use a maximum of 200 grams of French fries per liter of oil.
- When using fries made from fresh potatoes: dry the fries after washing so that no water will mix into the oil. This is to prevent the oil from splashing and causing burns.
- Deep-fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 180°C. Second stage (final frying) 2 to 4 minutes at 200°C. Drain well.

**FRYING TABLE GUIDE**

| TYPE OF FOOD | FRYING TEMPERATURE (°C) |
|---|---|
| Pre-Fry Chips | 180 |
| Final Fry Chips | 190 |
| Fondue Parmesan | 180 |
| Cheese Croquettes | 180 |
| Meat/Fish/Potato Croquettes | 200 |
| Fish | 180 |
| Fish Sticks | 190 |
| Cheese Fritters | 190 |
| Doughnuts | 190 |
| Meat Croquettes | 190 |
| Chicken | 190 |
| Scampi Fritters | 190 |

**NOTE:** COOKING TEMPERATURE MAY VARY ON TYPE AND THE AMOUNT OF FOOD TO BE COOKED.

**CLEANING AND MAINTENANCE**

1. Always unplug and allow the Deep Fryer to cool before cleaning.
2. Leave a combination of water and liquid detergent inside the Oil Pan for 1 hour, scrub stubborn dirt with sponge. Do not use abrasive materials to avoid scratches.
3. Wash the Frying Basket and lid with soap and water. Wipe it dry.
4. Do not immerse the Heater Assembly in water. Wipe it with a cloth.
5. Wipe the Base with a damp cloth.

**User manual**

**Deep Fryer**

**Model: SY-FR1**

**SPECIFICATIONs**

| | | |
|---|---|---|
| MODEL NO | : | SY-FR1 |
| RATED VOLTAGE | : | 230V～ 50Hz |
| POWER CONSUMPTION | : | 1500 Watts |
| CAPACITY | : | 1.75L |
| TEMPERATURE CONTROL | : | 130ºC - 190ºC |

**IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Before using the unit, check if the voltage indicated corresponds with the mains voltage.
3. Do not use the appliance with a damaged cord or plug. If the cord is damaged it should be replaced with the same type and size of cord. Contact Sytech technical service department for a proper repair or exchange. .
4. Place the deep fryer on a dry, stable surface. Since the deep fryer becomes hot during use, make sure that it is not too close to other products.
5. Do not place on or near a gas stove, electric burner or in a heated oven.
6. Keep curtains, furniture, flammable materials, etc. away from the unit and from the mains plug where the unit is plugged.
7. Do not fill the unit with oil lower than “MIN” level indicator and over the “MAX” level indicator.
8. Do not allow the cord to touch hot surfaces of the unit.
9. While the unit is in use, do not touch the metal surface.
10. Do not move the unit while cooking is in progress.
11. Be sure not to damage the heating element. (Do not bend or dent).
12. The heater is equipped with a safety button, which ensures that the heating element can only function when the heater is correctly placed on the Deep Fryer.
13. This Deep Fryer is protected with an Overload Protection, which will automatically shut-off once it overheats. This device is a small dark-brown button found through a hole on the upper right of the Cord Storage. It can be re-activated again by pushing the button with a pointed object (e.g. ball pen).
14. Children should be supervised to ensure that they do not play with the appliance.
15. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
16. The parts which are easy to touch may become hot.
    Keep them out of the reach of babies and children
17. **CAUTION**: Never leave the unit unattended while cooking.
18. To protect against electric shock, do not immerse the heating element in water.
19. Keep the unit in a dry and cool place.
20. **The SY-FR1 has been designed for household use only; it is not intended for any business purposes.**
21. Save this instruction manual for future reference.
22. **DESCRIPTION OF PARTS**

**HOW TO USE**

1. Put the Oil Pan inside the Base. (see pic.1)
2. Slide down the Heater Assembly on the Base (see pic.2)
   **NOTE:** Make sure that it is perfectly fitted on the slot.
3. Pour oil inside the Oil Pan (Do not mix new oil with used oil).
4. Plug the unit into the mains plug outlet (the power light indicator will turn on).
5. Adjust the Temperature Control according to your cooking requirements. Choose the desired temperature. See Frying Table Guide for reference.
   **NOTE:** Do not switch ON the Deep Fryer without oil, as this could damage the unit.
6. Assemble the Frying basket. Press the end of the Handle and hook into the Frying Basket slot and push the handle into the guide until it locks. (See pic.3 & 4)
7. When the oil reaches the set temperature, the Power Light Indicator will turn off.
8. Put the food in the Frying Basket; slowly dip it in the Deep Fryer and cover. (see pic.5)
   **NOTE**: Use the handle to dip the Frying Basket in the Deep Fryer. Once the food is cooked, hook up the Frying Basket on the rim of the fryer and allow the food to drain excess oil. (see pic.6)
9. Unplug the unit after every use.

Pic.1

Pic.2

Plc.3

**DECLARATION OF CONFORMITY**

Manufacturer Name: Satyatrade S. L.
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Camarma de Esteruelas, 28816 Madrid
Tel: 902 430 967
Fax: 91 8864285
NIF: B83254763
Manufacturing country: China
Sytech® SY-FR1 complies with the following directives:

EMC Standard: Directive 2004/108EC
EN 55014-1:2006
EN 55014-2:1997+A1:2001+A2:2008
EN 6100-3-2:2006, EN 61000-3-3:2008

LVD standard: Directive 2006/95/EC
EN 60335-2-13 :2003+A1 :2004+A2 :2008
EN 60335-1:2002+A11+A1+A12+A2+A13+A14
EN 62233:2008

LFBG standard: Directive LFBG (2006)
DIN 51032: 1986; EN 1388-1:1996;
EN 1388-2: 1996;

ROHS standard:2002/95/EC Restriction of Hazardous Substance

Signed: Ajeet Nebhwani Utamchandani
Sole Administrator